Eccles cakes

NZBK-061 · Seasonal And Speciality · 16 pastries

INGREDIENTS

650 g puff pastry

245 g currants

95 g brown sugar

50 g butter

5 g mixed spice

40 g candied peel

1 egg white

35 g caster sugar



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Melt butter and mix with currants, brown sugar, spice and peel.
2. Cool.
3. Enclose in pastry rounds, seal, flatten slightly, slit, brush with white and sprinkle with sugar.
4. Bake at 195°C for 18–23 min.

ALLERGEN CHECK

Wheat, milk, egg. Check pastry and peel.

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-061-eccles-cakes